



Valued Guest,

Thank for your interest in The Broadway Grill. The menus that you are looking at are designed for your next party at our restaurant. The selections are made based on our fine cuisine and are meant for parties of 20 or more. Please keep in mind that some items can change due to seasonality. There is always an option for those in your party that have dietary needs such as vegetarian, vegan and allergenic constraints. Our chef is also willing to do special menus for your party if you desire. Substitutions can also be made with items for our regular menus, but we need to ask the chef first!

Our restaurant has a private space called The Mezzanine and holds up to 35 people. We also can accommodate your party in the main dining room as well. The Broadway Grill is also available for as for entire buyouts for up to 200 people.

We have entertainment every night of the week ranging from Motown Mondays to jazz trios and can arrange theme parties for you for every occasion.

We have a full bar and a great wine list for you and your guests to enjoy. It's not just *ALL* about the food now is it!

There are no room charges at The Broadway Grill; we only ask for very reasonable food and beverage minimums that are based on the certain night of the week you choose for your party. We also ask that you give us your menu selections 7 days in advance and your guarantee guest count 3 days in advance.

Once again thank you for thinking of us for your special occasion and we look forward to seeing you down at The Grill. Our professional staff awaits you!

Cheers and Good Eating!



THE BAR

All packages are based on a per person/ 2 hour basis.
\$10 for each additional hour

Standard Open
\$20

Premium Open
\$25

Super Premium
\$30

Beer, wine & soda
\$15

Espresso Service
\$5

Cordial Service
\$10

Corkage
\$25 per bottle

Our extensive wine list is also at your disposal.



LUNCH MENU # 1

STARTER

Choice of

House Salad

fresh tossed green salad with tomatoes and shaved onion

~Or~

Soup of the Day

ENTREES

Choice of

Pesto & Artichoke Risotto

With sundried tomatoes and parmesan crisp

~Or~

Broadway Hit Burger

grilled to order served with French fries and choice of cheese

\$20 PER PERSON

BROADWAY
GRILL
wood-fired cooking



LUNCH MENU #2

STARTER

Choice of

Caesar Salad

*romaine with homemade Caesar dressing, fried capers,
shaved parmesan cheese and garlic baked croutons*

~Or~

Bruschetta

*grilled artisan bread topped with roma tomatoes,
drizzled with house made pesto*

ENTREES

Choice of

Grilled Veggie Wrap

*grilled eggplant, zucchini, peppers, alfalfa sprouts, tomatoes and
Manchego cheese with our house-made ranch sauce*

~Or~

Miso Glazed Bassa

with sautéed baby bok choy and shitake rice

~Or~

NYC Ruben Sandwich

*corned beef, sauerkraut, and Swiss cheese on rye
topped with thousand island dressing and served with fries*

DESSERT

Chocolate Flourless Cake

\$28 PER PERSON



LUNCH MENU #3

STARTER

Choice of

Roasted Beet Salad

arugula, goat cheese, candied walnuts & white balsamic vinaigrette

~Or~

Shrimp Louie

shrimp, lettuce, egg, tomato, avocado cucumber & our thousand island dressing

ENTREES

Choice of

French dip sandwich

slow roasted prime rib, served on a acme baguette, with grilled onion, au jus & salad

~Or~

Steak Frites

grilled flank steak and crispy French fried potatoes

~Or~

Brown Butter Trout

with capers, lemon zest and green beans almondine

DESSERT

Crème Brulee

~Or~

Flourless Chocolate Cake

\$36 PER PERSON



DINNER MENU # 1

STARTER

Choice of

House Salad

wild field greens with tomatoes & onion served with house vinaigrette

~Or~

Caesar Salad

chopped romaine with house made Caesar dressing, topped with grated parmesan cheese, fried capers & garlic baked croutons

ENTREES

Choice of

Miso Glazed Bassa

with sautéed baby bok choy and shitake rice

~Or~

Roasted Chicken

with garlic mash & grilled asparagus

~Or~

10oz Prime Rib

served with fresh vegetables & baked potato

DESSERT

Flourless Chocolate Cake

\$38 PER PERSON



DINNER MENU #2

STARTER

Choice of

BWG Wedge Salad

iceberg lettuce, chunky bleu cheese, bleu cheese crumbles, tomato & chopped bacon

~Or~

Bruschetta

wood fired acme bread topped with Roma tomatoes, house made pesto reduction

ENTREE

Choice of

Grilled Salmon

with roasted yams, brussel sprouts, bacon & white chocolate sauce

~Or~

Crab Mac & Cheese

fresh dungeness crab & vermont cheddar

~Or~

Steak Frites

grilled flank steak & french fried potatoes

DESSERT

Choice of

Apple Quince Crisp

orange scented streusel, caramel & vanilla ice cream

~Or~

Banana-Pecan Upside Down Cake

Brown butter-rum pudding & fried banana pieces

\$46 PER PERSON



DINNER MENU #3

STARTER

Choice of

Braised Short Ribs

potato pancake, mole poblano & avocado crème fraiche

~Or~

Filet Crostini

beef tenderloin, crispy onion & peppercorn sauce

~Or~

Shrimp Louie Salad

shrimp, lettuce, egg, tomato, cucumber and our thousand island dressing

ENTREE

Choice of

Petrale sole

with pecan cous cous, arugula salad & orange ginger reduction

~Or~

Filet Mignon

served with fresh vegetables, garlic mashed & roquefort butter

~Or~

Grilled Scallops

with salsa verde, chorizo & plantain hash

~Or~

Pappardelle with Short Rib Beef Ragu

with barolo sauce, snow peas, & aged parmesan

DESSERT

Crème Brulee

~Or~

New York Cheesecake

Balsamic reduction & whipped cream

\$55 PER PERSON



BRUNCH MENU # 1

SATURDAYS & SUNDAYS ONLY

STARTER

Choice of

Caesar Salad

*romaine with homemade Caesar dressing, fried capers,
shaved parmesan cheese and garlic baked croutons*

~Or~

BBQ Ribs

1/3 rack & slow roasted

ENTREE

Choice of

French Dip

slow roasted prime rib, served on a acme baguette, with grilled onion and au jus

~Or~

Shrimp Louie Salad

shrimp, lettuce, egg, tomato, cucumber and our thousand island dressing

~Or~

Eggs Benedict

two poached eggs with Canadian bacon & hollandaise sauce served w/ roasted potatoes

~Or~

French Toast

with bananas and strawberries

\$20 PER PERSON

add a flourless chocolate cake \$4



BRUNCH MENU #2

SATURDAYS & SUNDAYS ONLY

STARTER

Choice of

Caesar Salad

romaine with homemade Caesar dressing, fried capers, shaved parmesan cheese and garlic baked croutons

~Or~

BWG Wedge Salad

iceberg lettuce, chunky bleu cheese, bleu cheese crumbles, tomato & chopped bacon

ENTREE

Choice of

Prime Rib Hash

slow roasted prime rib with potatoes, bell peppers and onion topped with two eggs and hollandaise sauce

~Or~

Fish & Chips

beer battered fresh fish served with French fries, tatar sauce and malt vinegar

~Or~

Chicken Club

lime chicken, avocado, bacon, red onions, tomato, dressed with citrus aioli served on a toasted ciabatta roll

~Or~

Huevos Rancheros

two eggs any style on a bed of corn tortilla and refried beans topped with salsa ranchera and avocado

DESSERT

Crème Brulee

~Or~

Flourless Chocolate Cake

\$27 PER PERSON



COCKTAIL PARTY

PASSED HORS D'OEUVRES

Turkey Sliders
Crab Cakes
Crostini of Filet Mignon
Tuna Sashimi
Cajun Shrimp
Ceviche
Fish & Chips
Bruschetta
Chicken Mini Tostada
Potato Pancake with Short Rib
Veggie Skewers
Chicken Skewers
Beef Sliders
Buffalo Chicken Sliders
Capresse Salad Stacks
Pigs in the Blanket
Risotto & fontina Crokets